

Permit Registration

03-06-10-H



STAR INDIA

RESTAURANT & PIZZA

The Best Indian Cuisine in Town

3721 Geary/2nd Ave. San Francisco CA 94118

668-4466

Fax 668-5136

www.starindiarestaurant.com

LUNCH & DINNER BUFFET SPECIAL \$9.99

FREE & FAST DELIVERY

(Minimum order \$12.00)

Lunch: 11:00 AM to

Dinner: 10:00 PM

No Personal Checks

FOOD TO GO



VEGETARIAN MENU FOR TWO

Vegetarian Pakora	3.95
Nan	1.95
Sag Paneer	9.95
Channa Masala	9.95
Raita	2.00
Rice	1.50

\$28.30

OFF -7.00

21.30

NON-VEGETARIAN MENU FOR TWO

Vegetable Samosa	3.50
Raita	2.00
Lamb Korma	11.95
Tandoori Chicken	10.95
Garlic Nan	2.50
Rice	1.50

\$32.15

OFF -5.00

27.21

**Buy one entree
get one 1/2 price**

Less or equal value
Maximum Discount \$5

Dining in Only
Not valid for buffet
Expires 08/30/2010

**DELIVERY
\$ 2.00 OFF**

with Purchase of
\$25 or more

*No Personal Checks
Not valid for buffet
Expires 08/30/2010

**DELIVERY
\$ 4.00 OFF**

with Purchase of over
\$50

*No Personal Checks
Not valid for buffet
Expires 08/30/2010

We Reserve the Right to Refuse Service to anyone

APPETIZERS

Vegetarian

1. **Palak Pakora** 3.50
Spinach coated with garbanzo batter with spices and deep fried
2. **VegI Pakora** 3.95
Fritters coated in garbanzo: onion, cauliflower, potato, spinach
3. **Samosa Vegetable** 3.50
Crispy puffs filled with potatoes and green peas
4. **Onion Bhaji** 4.50
Onion coated in garbanzo batter with spices and deep fried
5. **Vegetarian Combination** 5.50
Combination of vege parkoras and samosa
6. **Papadams** 1.50
Delicate and crisp-sundried lentil wafers

Non Vegetarian

7. **Assorted Tandoori Hors D oeuvres for two** 10.95
Combination of Chicken tandoori, Lamb tandoori and chicken tikka
8. **Meat Samosa** 3.95
Spiced ground lamb and green peas
- 8.a **Chicken Pakora** *Chicken coated in garbanzo batter with spices and deep fried.* 5.95

SOUP AND SALAD

9. **Dal Soup, Spicy lentil soup** 3.00
10. **Mulligawtani Soup, A delicately spiced chicken, lemon soup** 3.95
11. **Mix Salad, Green Salad** 3.99
12. **Cucumber Salad, Cucumber, tomato, onions** 4.50
13. **Desi Salad, Indian style salad with chilis** 3.99
- 13.a **Raita Made of Yogurt, Cucumber and Carrots & Spices** 2.00

NAAN BREADS

14. **Naan, Leavened Bread** 1.95
15. **Onion Kulcha, Naan stuffed with onion** 2.50
16. **Garlic Naan, Garlic leavened bread** 2.25
17. **Keema Naan, Leavened bread stuffed with spiced ground lamb** 3.25
18. **Chappati, Basic Indian bread made from whole wheat flour** 1.95
19. **Chili Cheese Naan** 2.95
Naan stuffed with home made cottage cheese and chilis
20. **Assorted Bread** 5.50
One each of garlic naan, chappati, Onion kulcha
21. **Poori, Two deep fried whole wheat breads** 2.50
22. **Allu Prantha, Laired whole wheat bread stuffed with potatoes** 2.50
23. **Prantha, Laired whole wheat bread** 2.50
- 23a. **Kabuli Naan with cherries** 2.95

HOUSE SPECIAL

24. **Lamb Korma** 11.95
Mild lamb curry cooked with yogurt, nuts & spices
25. **Chicken Tikka Masala** 10.95
Chicken tandoori with herbs and tomato sauce
26. **Channa Sag** *Fresh spinach cooked w/ spicy sarbanzo beans & heabs* 8.95
27. **Chilli Chicken** 10.95
Chicken cooked with lots of chilis (for the very brave)

TANDOORI SPECIALS

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| 28. Chicken Tandoori | 10.95 |
| <i>Chicken legs marinated in yogurt with spices and barbecued</i> | |
| 29. Chicken Tikka Kabob (all Breast) | 10.95 |
| <i>Fresh boneless breast of chicken marinated and barbecued</i> | |
| 30. Lamb Boti Kabab | 13.95 |
| <i>Fresh boneless lamb marinated and barbecued</i> | |
| 31. Ground Seekh Kabob | 11.50 |
| <i>Fresh ground lamb with herbs and spices barbecued</i> | |
| 32. Fish Tandoori , <i>Fresh fish of the day barbecued with spices</i> | 13.95 |
| 33. Tandoori Prawns , <i>Prawns barbecued with herbs and spices</i> | 13.95 |
| 34. Mixed Platter , <i>Combination of prawns, chicken and lamb</i> | 14.95 |

VEGETARIAN SPECIALTIES ENTREES

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| 35. Allu Bengan | 8.95 |
| <i>Eggplant and potatoes cooked with herbs and spices</i> | |
| 36. Mixed Vegetable , <i>Vegetables cooked in a light curry</i> | 8.95 |
| 37. Mushroom Matter | 9.95 |
| <i>Green peas, mushrooms and spices with coconut sauce</i> | |
| 38. Allu Gobi , <i>Cauliflower and potatoes in a spiced gravy</i> | 8.95 |
| 39. Navratan Korma | 9.95 |
| <i>Vegetables with cheese and nuts in a mild creamy sauce</i> | |
| 40. Bengan, Bhartha | 9.95 |
| <i>Mesquite smoked eggplant cooked with onions, tomatoes, spices</i> | |
| 41. Dum Aloo Vindaloo | 8.95 |
| <i>Potatoes braised in hot and tangy sauce</i> | |
| 42. Sag Paneer | 9.95 |
| <i>Fresh spinach cooked with herbs, spices with homemade cheese cubes</i> | |
| 43. Dal , <i>Creamed lentils delicately spiced</i> | 7.95 |
| 44. Spicy vegetable Jalfraze | 8.95 |
| <i>Mixed vegetables cooked w/ bell peppers, onions, cheese, ginger, garlic & spices</i> | |
| 45. Channa Masala | 8.95 |
| <i>Garbanzo beans cooked in curry sauce with spices</i> | |
| 46. Mattar Paneer | 9.95 |
| <i>Green peas with homemade cheese cubes in mild curry sauce</i> | |
| 47. Allu Mattar | 8.95 |
| <i>Green peas with potatoes in curry sauce with exotic spices</i> | |
| 48. Saag Allu | 8.95 |
| <i>Fresh spinach with potatoes cooked with herbs and spices</i> | |
| 48A. Vege Coconut Curry | 9.95 |
| <i>Mix. vegetable in coconut curry sauce</i> | |
| 48B. Bhindi Masala <i>Fresh Okra Cooked with Onions, and Spices</i> ... | 9.95 |

LAMB DELIGHTS

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|--|--------------|
| 49. Lamb Curry , <i>Lamb cooked in curry sauce</i> | 11.95 |
| 50. Lamb Rogan Ghosh | 11.95 |
| <i>Boneless lamb cooked in spicy curry with lemon juice</i> | |
| 51. Lamb Krahi | 11.95 |
| <i>Lamb cooked with bell peppers, tomatoes, onions, herbs and spices</i> | |
| 52. Lamb Palak | 11.95 |
| <i>Boneless chunks of lamb cooked with spinach, herbs and spices</i> | |
| 53. Lamb Gushane | 11.95 |
| <i>Lamb cooked with bell peppers, onions, peas & mushrooms in currysauce</i> | |
| 54. Lamb Vindaloo | 11.95 |
| <i>A very hot lamb curry-served with potatoes in tangy sauce</i> | |
| 55. Lamb Do Pizza | 11.95 |
| <i>Lamb cooked with onions, ginger, garlic and lemon</i> | |
| 56. lamb coconut | 12.95 |
| <i>Lamb cubes cooked with coconut curry sauce and spices (Hot, medium, mild)</i> | |

CHICKEN DELIGHTS

57. **Chicken Curry**, *Chicken cooked in spicy sauce* 10.95
 58. **Chicken Coconut** 10.95
Boneless chicken cooked in a coconut sauce and spices
 59. **Makhanwala** 11.95
Tandoori chicken in delicate blend of cumin, fenugreek, tomato & garlic
 60. **Chicken Vindaloo** 10.95
Chicken breasts cooked with potatoes and hot sauce
 61. **Chicken Saagwala** 10.95
Boneless curried chicken cooked with fresh spinach
 62. **Chicken Korma** 10.95
Chicken prepared with mild curry saffron, nuts, yogurt and spices
 63. **Chicken Karahi** 10.95
Chicken stirefried in bell peppers with garlic, ginger, tomatoes & onions

SEAFOOD DELIGHTS

64. **Prawns Curry** 12.95
Jumbo prawns cooked in curry sauce with tomatoes and spices
 65. **Fish Curry** 11.95
Fish of the day cooked in curry sauce with spices
 66. **Prawn Saag**, *Spinach cooked with prawns and home spices* 11.95
 67. **Prawn coconut**, *Prawns cooked in a coconut sauce & spices* 12.95
 68. **Fish Coconut**, *Fish cooked in a coconut sauce & spices* 11.95
 69. **Fish Vindaloo**, *Fish with potatoes cooked in curry sauce* 11.95
 70. **Prawn Vindallo**, *Prawns with potatoes cooked in curry sauce* 11.95
 71. **Prawn Korma** 12.95
Mild prawns curry cooked with yogurt, mustard & spices
 72. **Prawn Gushane** 11.95
Prawns cooked with bell peppers, onions, peas & mushrooms in curry sauce
 73. **Fish Gushane** 11.95
Fish cooked with bell peppers onions, peas & mushrooms in curry sauce

BIRYANIS (INDIAN BASMATI RICE)

74. **Vegetable Biryani** 9.50
Basmati rice cooked with an assortment of vegetables, nuts & fresh herbs
 75. **Lamb Biryani**, *Basmati rice cooked with lamb, nuts & spices* 11.95
 76. **Chicken Biryani** 10.50
Indian basmati rice cooked with diced chicken, nuts & spices
 77. **Prawn Biryani**, *Basmati rice cooked with prawn, nuts and spices* 12.95
 78. **Saffron Rice**, *Indian basmati rice with saffron* 3.95
 79. **Pilau Rice**, *Basmati rice with pease tomatoes and spices* 3.50
 80. **Plain Rice**, *Plain Indian Basmati rice* 1.50
 80.a **Brown Rice**, 1.99

DRINKS

1. **Mango Lassi** 2.50
 2. **Sweet Lassi** 2.50
 3. **Rose Milk** 2.50
Milk shake made w/ fresh petals of rose
 4. **Coke** 1.50
 5. **Diet coke** 1.50

Sides-Order

6. **7 Up** 1.50
 7. **Ice Tea w/Lemon** 1.99
 9. **Mixed Pickle** 1.00
 10. **Mango Chutney** 1.00

DESSERTS

- Kheer** 2.95
*Desserts made from basmati rice
 cooked w/ milk*
Gulab Jamun 2.95
*Cheese ball fried and soaked in
 flavored syrup*

- Kulfi** 2.95
*Indian ice cream with saffron
 pistachios and almonds*
Mango Ice Cream 2.95
Defies Description

PIZZA

- | | Small | Medium | Large |
|--|-------|--------|-------|
| 1. Vegetarian 16.00 18.00 20.00
<i>Spinach Curry Paste, Cauliflower, Eggplant, Tomatoes, Fresh Ginger, Garlic, Red Onion.</i> | | | |
| 2. Tandoori Chicken 16.00 18.00 20.00
<i>Spinach Curry Paste, Tomatoes, Fresh Ginger, Garlic, Red Onion, Cauliflower.</i> | | | |
| 3. Vegan Pizza- NO Dairy Products 16.00 18.00 20.00
<i>Spinach Curry Paste, Cauliflower, Tomatoes, Ginger, Garlic,, Red Onion.</i> | | | |